



## **Smoked Salmon Patagonia Pizza**

*A unique dish filled with discovery and adventure*

### **Special Heart Stars - Salmon**

- 1 (13.8 oz.) refrigerated classic pizza crust dough
- 1/2 cup grated Parmesan cheese
- 4 ounces cream cheese
- 2 ounces fine chopped Monterey jack pepper cheese
- 1/4 cup chopped red onion
- 1-ounce smoked salmon, fine chopped
- 1 Tablespoon milk ( if needed for spreading consistency)
- 3 ounces thin sliced smoked salmon
- 2 Tablespoons minced fresh dill, divided
- 1 mini cucumber, half lengthwise, slice
- 2 Tablespoons minced red onions
- 1/4 cup dill pickle relish

Siracha hot sauce as desired

Unroll and flatten refrigerated dough crust in 12 to 14-inch pizza pan. Sprinkle grated Parmesan cheese over crust. Bake in preheated 425-F degree oven for 8 minutes.

Meanwhile in a small bowl, stir cream cheese to soften; stir in pepper cheese and red onions. Add fine chopped salmon. Some cream cheese products are very thick. If the cream cheese salmon mixture is too thick to spread, mix in about 1 Tablespoon milk until spreading consistency.

Spread cream cheese mixture over prebaked pizza. Roll thin salmon slices into narrow logs; cut into slices.

Dot pizza with salmon rounds and sprinkle with 1 Tablespoon chopped dill.

Place pizza back into 425-degree F oven; bake about 10 minutes or crust is lightly brown.

Meanwhile in a small bowl, mix fine chopped cucumbers, 2 Tablespoons chopped red onion, dill relish and remaining tablespoon chopped dill.

Slice baked pizza into serving pieces; spoon cucumber relish over baked pizza; drizzle with Siracha sauce as desired.

Yield: Serves: about 8 slices

**About the Recipe:** This dish is a delicious way to add a great start for a breakfast, brunch, or snack. The smoky flavor will bring you right to Patagonia with its outdoor fresh flavor and flaky salmon rounds, surrounded with fresh crunchy relish and spiked with a splash of fiery hot sauce. Close your eyes and you can almost see the campfire smoke circling the mountain trails and hear the splashing of clear water.